

Volume 3, Issue 22

Farmers Markets Economic Impact

I was recently discussing the economic impact of our market with a regular shopper and it got me to wondering about South Carolina and the preponderance of Farmers Markets. According to a recent study, South Carolina farmers markets generated between 267 and 351 full-time jobs and up to \$13 million in revenue annually. I don't have any employment numbers for the Sandhill Farmers Market, however conservative estimates have sales over the last two years exceeding \$185,000.00 per year.

Here are a few national farmers markets statistics for you.

- Growers selling locally create 13 full time jobs per \$1 million in revenue earned. Those that do not sell locally create 3.
- The USDA estimates that local food sales from farmers markets, food hubs, CSAs, farm stands and farm to schools programs have grown from about \$5 billion in 2008 to \$11.7 billion in 2014.
- A 2010 study by USDA's Economic Research Service compared producers selling salad mix, blueberries, milk, beef, and apples locally with producers of the same products selling to mainstream supply "In all five cases, nearly all of the wage and proprietor income earned in the local market chains is retained in the local economy."
- Farms selling local food through direct-to-consumer marketing channels were more likely to remain in business over 2007-12 than all farms not using direct-to-consumer marketing channels, according to US Census of Agriculture data. click here for more

October Schedule	
Keith Tracy	6
Keith Tracy	13
Keith Tracy	20
Costume Contest	2 7



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Clemson Bleu Cheese is Here!

The first Clemson University Blue Cheese was cured in Stumphouse Mountain Tunnel in 1941. Since then, the homemade gourmet item has worked its way into the hearts and stomachs of an ever-growing number of afficionados. The history and folklore surrounding this scenic spot in the Blue Ridge Mountains is legendary in the Piedmont area of South Carolina. The name Stumphouse originated from the Native American Legend of Isaqueena.

<u>Clemson Blue Cheese</u> is an artisan cheese, made the old fashioned way. Each 288-gallon vat makes a batch of about 240 lbs, which is then salted, waxed and aged for 6 months. When it is ready, each hoop is scraped and packaged by hand. Each lot is kept separate, and strenuous record keeping assures quality at every step.

The Sandhill Farmers Market is proud to have Clemson Bleu Cheese available at Old McCaskill's Farm each Tuesday. Stop by and purchase one product that Tigers and Gamecocks both enjoy!

Market Flash

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More New Vendors

We are fortunate in that new vendors have been applying each week. Our misfortune of late is that the weather has been uncooperative. Many of our recently approved entrepreneurs are artisans and crafters. Here are a few to look for over the next several weeks.

Palletdepo - Unique and custom artwork

The Creative Cat - High Hills Honey, bags, headbands

Carolina Soaps Work - Goat milk based soaps

BO-HO Sam Boutique - Hand made jewelry, artwork

BeeLee Bags - Handmade tote bags

Shortcake, LLC - Baked goods

Support Your Local Famers Markets

While we hope to see you every Tuesday afternoon during the season there are other Farmers Markets in the area which need your support. You will find many of our vendors at these fine markets as well.

> Wednesday: <u>Blythewood Market</u> Thursday: <u>Lake Carolina</u> Saturday: <u>Kershaw Market</u> Saturday: <u>Soda City Market</u>

September 29th Market Photos



The Sandhill Farmers Market... where fun, food, and community come together.

Gardening Tips Cabbage, Broccoli & Other Cole Crop Insect Pests

To begin with, "Cole" is not a typo where we meant to put cold. Cole crops, at a basic level, are plants that belong to the mustard (Brassica) family and are all descendants of wild cabbage. As a group, these plants grow better in cool weather. This leads many people to think that the word "cole" is a variation of the word "cold" and they may even refer to these plants as cold crops. Actually, the word "cole" is a variation of a Latin word that means stem.

Two primary species of aphids (plant lice) attack cole crops: the cabbage aphid (*Brevicoryne brassicae*) and

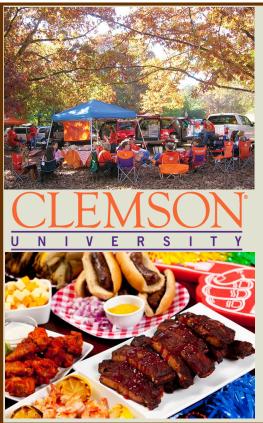


the turnip aphid (*Lipaphis erysimi*). Because they are similar in life habits and response to treatments, they will be considered together. Plants in all stages of growth are frequently covered with dense clusters of whitish-green plant lice. Each is about the size of a pinhead. They suck plant sap from the leaf. The affected leaves curl and crinkle or form cups, completely lined with the aphids. In severe infestations, the plants wilt and die. The plants, if not killed, are

dwarfed, grow slowly and form small light heads. Badly infested plants become covered with a mass of the small soggy aphids, and the dying leaves and plants rapidly decay.

Read the rest of the article by <u>clicking here</u>.





Tailgating Time

Tailgating Desserts

From our friends at the <u>Food</u>
<u>Network</u> comes this issue's
offering for those tasty desserts
to cap off that sweet victory or
perhaps a sugar free offering
for simply a moral victory. The
article features recipes for first
down and ten brownies, field
goal fudge and touchdown
cupcakes.

Give them a look and see how you might enhance your next tailgating occasion. <u>Click here to view the article</u> <u>and recipes.</u>

Clemson Tigers Schedule

SC Gamecocks Schedule

SC State Bulldogs Schedule

Citadel Bulldogs Schedule

Furman Paladins Schedule

PC Blue Hose Schedule



See how many of these ingredients you can find at the Sandhill Farmers Market!

Our Market Supporters: AgSouth Farm Credit, Columbia NE Kiwanis, Spring Valley Rotary Club,

Listing of 2015 Farmers Market Vendors

The Sandhill Farmers Market is fortunate to have the participation of so many quality vendors. Their selections run the gamut from fresh produce, fruits, seafood, wood crafts, fabric crafts, baked good, plants, shrubbery, natural personal care products, prepared foods and more. Some vendors are with us for the entire 30 week season, some for half of the season and others on a week to week basis. Following you will find a listing of the hard working entrepreneurs waiting to greet you. All of those in **bold italics** have links built in. Please note that not all vendors are able to participate in every market.

Name		
<u>Asya's Organic Farms</u>		
Isom's Delights		
<u>The Peanut Man</u>		
The Crescent Olive		
Mercer House Estate Winery		
Junior Chefs		
AAA Greenthumb		
Martin Farms Produce		
<u>Erbe</u>		
Paparazzi Jewelry		
The Belgian Waffle Truck		
Bee My Honey		
Chill Out Pops		
Lexington Shades of Green		
Penny's Quilts and Gifts		
Lane Specialty Gardens		
Sunny Cedars Farm		
CSD Enterprises		
The Veggie Patch		
It's My Sister's Fault		
<u>January Remington</u>		

Name		
<u>Southern Sky Yoga</u>		
<u>Leesville Aquaponics</u>		
Trail Ridge Farm and Dairy		
Ms. Zessie's Specialties		
Jamberry Nails		
<u>Palmetto Polar Snow</u>		
<u>Doswell Farm</u>		
<u>Chi Design</u>		
<u>Livingston Farms</u>		
Ashley's		
Old McCaskill's Farm		
The Bird Man		
<u>Nanna's Naturals</u>		
Conyer's Farms of Kingstree		
Company of OHS		
<u>The Shrimp Guy</u>		
Boutique Poulet		
Bradham Farms		
<u>Palletdepo</u>		
The Creative Cat		
Cakes and More by Angela		



Congaree Milling	McCurley Farms
Shortcake, LLC	<u>Penny's Naturals</u>

Each week we talk with perspective vendors interested in participating at the Sandhill Farmers Market. If you would like to become a vendor please visit our <u>market page</u> and view the vendor information along with the vendor application found in the right hand navigation pane.

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